



100%
VIURA



10 MESES
AMERICAN OAK
ON-LEES



2020



CANTILLO Y SOLANA
BRIONES



02/01/2023



13,0% ALC.VOL



“No inventions only memories”

ABOUT THE VINEYARD:

Two plots, one located in the Cantillo area planted in 1961 of 0.31 ha, with very limestone loam soil, with spontaneous vegetation due to not using herbicides for its maintenance, approximately 1,200kg are obtained.

The other one in La Solana, planted in 1960 with 0.29 ha, clay-calcareous soil with a south-east orientation and approximately 1800 kg are obtained.

MICROVINIFICATION:

Vendimia tardía y manual se despallan y maceran las uvas en frío 18 horas, prensado suave y flotación del mosto yema.

Fermentó en inox durante 22 días a baja temperatura, no superior a 12°C.

Trasiegos por decantación natural.

STORING:

Filled with 12 barrels for 10 months on the lees, American oak with extra-fine grain and light toasting of one and two years of age.

VINTAGE PRODUCTION: 2.350 botellas de 0,75 l